



SAN PEDRO SOCIAL EVENT PACKAGES



163 W. SANTA CLARA STREET, SAN JOSE, CA 95113



TOGETHER, WE ARE SOCIAL

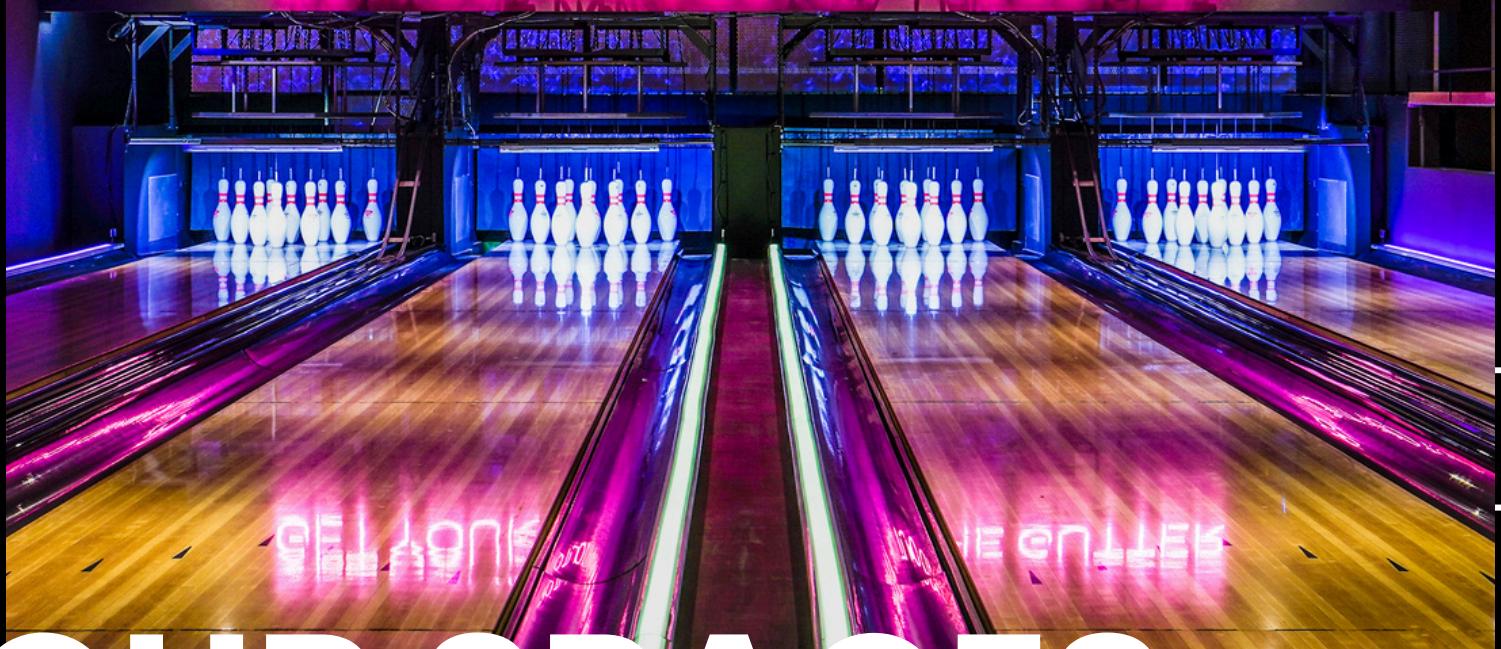
Located in the heart of downtown San José, minutes away from the SAP Center and McHenry Convention Center, San Pedro Social is an 18,000 sq.-ft. indoor and outdoor venue with entertainment options that allow guests to create an experience of their own. Our two-story venue includes a four-lane bowling alley, karaoke room, arcade games, table games and rotating DJs Thursday through Saturday, making it the ultimate destination spot. We offer casual dining selections and have partnered with the locally renowned Slice of Homage to proudly serve the best artisan pizzas in the Bay Area.

San Pedro Social's unique interior features the refurbished structure of the historic Masson-Lefranc Building from the 1800s with its original Masson Champagne Cellar in the lower-level basement, murals from local artists and a modern-chic design twist. With the perfect blend of history meets modern, Social offers guests fun, flavor and community—a perfect venue for your next corporate gathering, social event or party.

ABOUT US



GET YOUR MIND OUT OF THE GUTTER



OUR SPACES

PINSTRIPE

25 SEATED | 30 STANDING

Located at the entrance of the venue, enjoy a perfect view of the vibrant Santa Clara Street.



MAIN FLOOR

105 SEATED | 125 STANDING

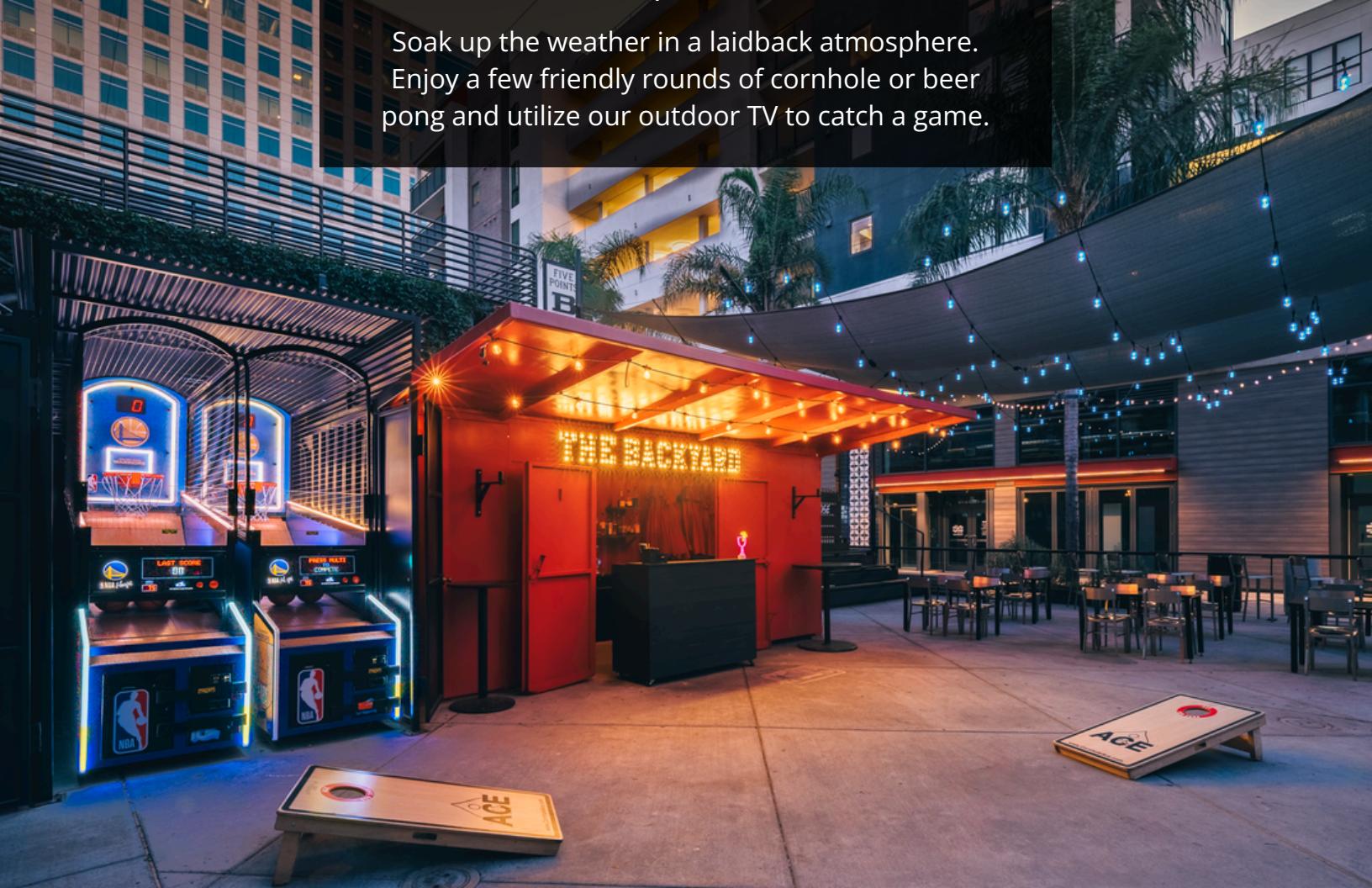
Take center stage on the first floor to get a great view of all the action and enjoy the best seating choices in the house.



THE BACKYARD

100 SEATED | 125 STANDING

Soak up the weather in a laidback atmosphere. Enjoy a few friendly rounds of cornhole or beer pong and utilize our outdoor TV to catch a game.



SOCIAL LOUNGE

50 SEATED | 55 STANDING

With easy access to the backyard patio, a cozy lounge sofa and your own private NBA hoops, this makes for the perfect hangout spot or friendly competition matchup.



STRIKERS LOUNGE

35 SEATED | 55 STANDING

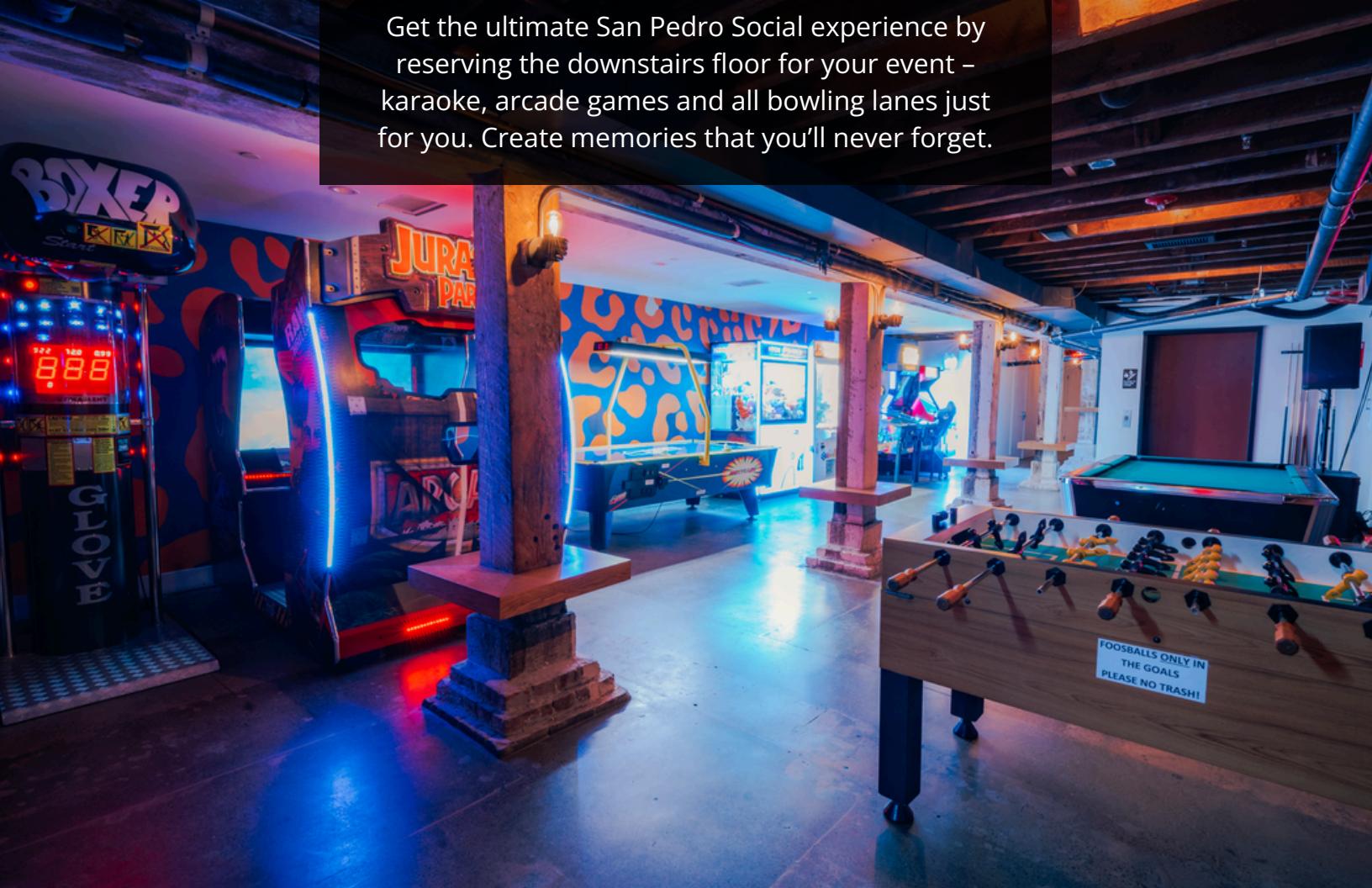
Located downstairs next to the bar, this lounge space is perfect for a birthday celebration, corporate happy hour or social gathering.

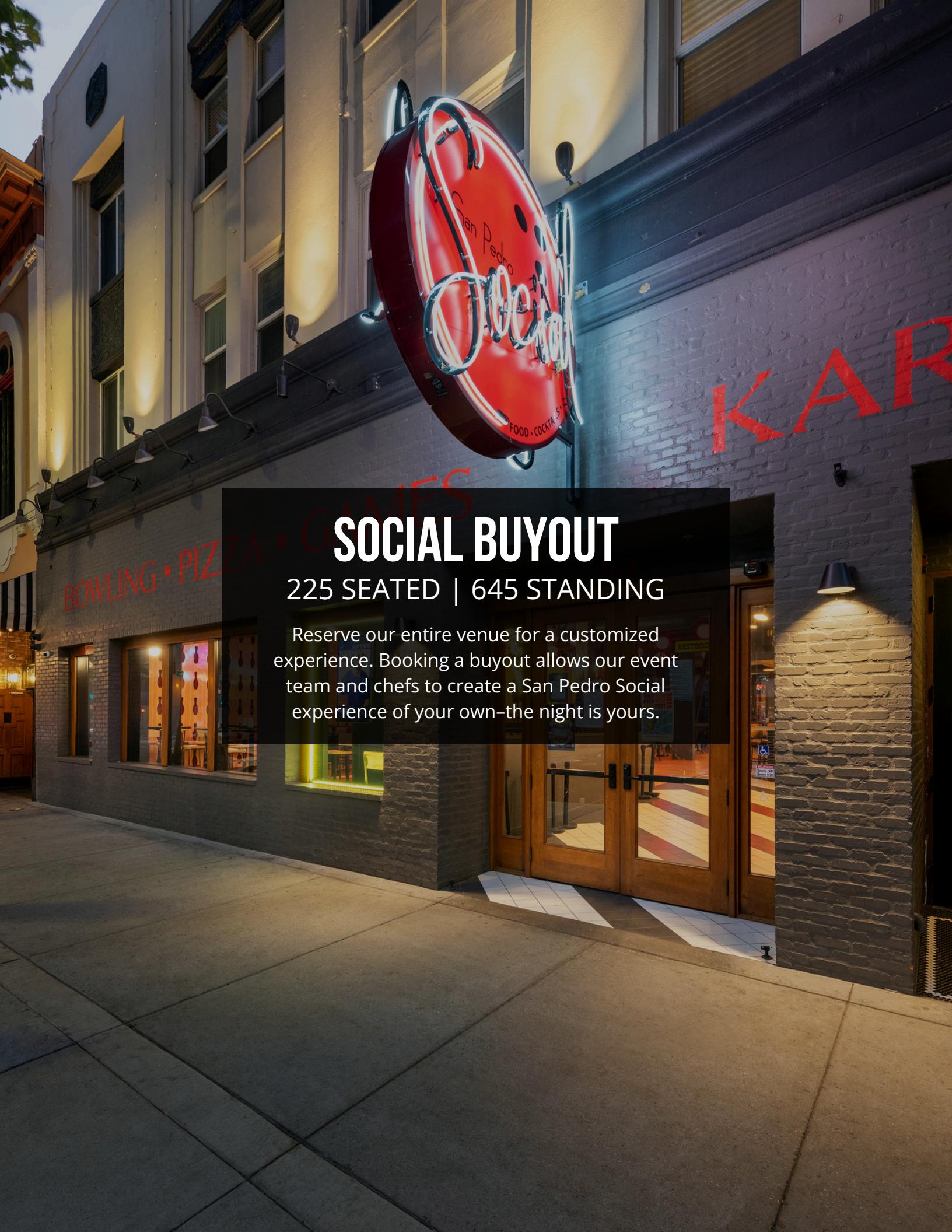


SOCIAL DEN

35 SEATED | 100 STANDING

Get the ultimate San Pedro Social experience by reserving the downstairs floor for your event – karaoke, arcade games and all bowling lanes just for you. Create memories that you'll never forget.





SOCIAL BUYOUT

225 SEATED | 645 STANDING

Reserve our entire venue for a customized experience. Booking a buyout allows our event team and chefs to create a San Pedro Social experience of your own—the night is yours.



BOWLING

Maximum of six players per lane
Sunday-Thursday
Friday-Saturday

45/hr.
60/hr.

KARAOKE

Maximum of six guests in room
Sunday-Thursday
Friday-Saturday

35/hr.
45/hr.



ADD MORE FUN



PLATTERS

Serves approx. 25 | Menu and pricing are subject to change
GF: Gluten-Free | V: Vegetarian | VG: Vegan | N: Contains Nuts

TEQUILA-SPIKED POPCORN GF | V | N

Sweet and spicy chipotle-caramel sauce, almonds, pecans

50

CAESAR SALAD V

Romaine, shaved parmesan, house-made Caesar dressing, croutons

75

ARUGULA SALAD V

Arugula, parmesan, lemon-vinaigrette dressing

75

ROASTED CHICKEN GF

Sliced grilled chicken breast with choice of seasoning options: chipotle or herb

155

SEASONAL VEGGIES GF | VG

Seasoned roasted potatoes, cauliflower, baby carrots, red bell pepper

120

SMASH BURGER SLIDERS

Seasoned beef patty, cheddar cheese, sliced grilled onions, pickles, house sauce

125

SPICY CHICKEN SLIDERS

Crispy chicken, pickles, spicy aioli, classic bun
Gluten-free bun available upon request

125

CUBANO SLIDERS

Braised pork, sliced ham, Swiss cheese, pickles & spicy Dijon on house-made Cuban bread

125

IMPOSSIBLE SLIDERS GF | V

Impossible patty, vegan cheese, grilled onions, gluten-free bun

175



HOUSE WINGS GF

Seasoned bone-in wings (30 count)

105

CHICKEN TENDERS

Crispy seasoned chicken pieces (30 count)

110

PIGS IN A BLANKET

Bite-sized 100% beef dog, house-made dough

110

FRIED RAVIOLI V

Deep-fried cheese ravioli

105

AHI TUNA BOWL GF

Ahi tuna, rice, carrots, bean sprouts, cilantro, shiitake mushrooms, avocado, sesame seeds, house-made sriracha vinaigrette

120

SEASONAL FRUIT GF | VG

110

DONUT HOLES V

Freshly made, tossed in sugar

55

CHOCOLATE CHIP COOKIES V

House-made and freshly baked

55

MINI CHEESECAKES V | N

House-made, chef selection

75

LEMON COOKIES V

House-made and freshly baked

55

FOOD

YOUR CHOICE OF STEAK, CHICKEN OR FAJITA VEGGIES

PER PERSON | 24

INCLUDES:

- corn tortillas
- onions
- spanish rice
- salsa

- guacamole
- cilantro
- pinto beans
- tortilla chips



FOOD



SLICE OF HOMAGE PIZZA

NEW YORK STYLE

20" | 16 slices

MARGHERITA

40

Grandma sauce, mozzarella, pecorino Romano, oregano, garlic-infused EVOO, whole basil leaf & freshly grated Grana padano DOP

AMERICANA CLASSICA

50

Tomato sauce, mozzarella, pecorino Romano, oregano, Genoa salami, Canadian bacon, bell pepper, red onion, roasted mushroom, black olives, bacon, scallions, sausage, cupping pepperoni, garlic-infused EVOO, whole basil leaf & Grana Padano DOP

HALLA MAHALO

50

Tomato sauce, fresh mozzarella, pecorino Romano, oregano, Canadian bacon, jalapeno, pineapple, scallions, bacon, garlic-infused EVOO, basil leaf & freshly grated Grana Padano DOP

THE PEP

50

Vine-ripened tomato sauce, mozzarella blend, fresh mozzarella, pecorino Romano, oregano, cupping pepperoni, garlic-infused EVOO, whole basil leaf & freshly grated Grana Padano DOP

SICILIAN STYLE

12" x 18" | 16 slices

MARGHERITA

50

Grandma sauce, whole-milk mozzarella cheese, fresh mozzarella, oregano pecorino Romano. Finished with garlic-infused EVOO, basil chiffonade & freshly grated Grana Padano DOP

PIZZA GUY

50

Grandma sauce, mozzarella, cupping pepperoni, sausage, oregano, pecorino Romano. Finished with whipped ricotta, garlic-infused EVOO, basil chiffonade & grated Grana Padano DOP

POST STREET

50

Mozzarella, oregano, house-made vodka sauce, grandma sauce drizzle, pecorino Romano, garlic-infused EVOO, basil chiffonade, freshly grated Grana Padano DOP



FOOD



SLICE OF HOMAGE PIZZA

DETROIT STYLE

10" x 14" | 8 slices

CTS

50

SOH Four-Cheese House Blend, Genoa salami, Canadian bacon, bacon, sausage, pepperoni, vine-ripe tomato sauce, garlic-infused EVOO & freshly grated Grana Padano DOP

DETROIT VS EVERYBODY

50

SOH Four-Cheese House Blend, Genoa salami, roasted mushroom, bacon, fresh-pinched sausage, pepperoni. Finished with vine-ripened tomato sauce, whipped ricotta con Latte, garlic-infused EVOO, basil chiffonade & freshly grated Grana Padano DOP

GREEK

50

SOH Four-Cheese House Blend, green bell peppers, red onions, artichoke, kalamata olives & feta cheese. Finished with vine-ripened tomato sauce, garlic-infused EVOO, basil chiffonade & freshly grated Grana Padano DOP

MARGHERITA

50

SOH Four-Cheese House Blend, fresh mozzarella, basil, fresh chopped garlic, cherry tomato, red onion, vine-ripened tomato sauce, garlic-infused EVOO, basil chiffonade & freshly grated Grana Padano DOP



RED HEAD

50

SOH Four-Cheese House Blend, pepperoni, cupping Pepperoni, vine-ripened tomato sauce, garlic-infused EVOO & freshly grated Grana Padano DOP

SPICY D

50

SOH Four-Cheese House Blend, green bell peppers, red onions, fresh jalapenos, black olives, bacon, sausage, cupping pepperoni, vine-ripened tomato sauce, garlic-infused EVOO, freshly grated Grana Padano DOP & crushed red pepper flakes

FOOD



BEER, WINE & SPIRITS

BEER

Draft rotates weekly - price per beer

10



WINE

HOUSE

PROVERB CABERNET	9	20
BENVOLIO PINOT GRIGIO	9	21
CARMEL ROAD CHARDONNAY	12	28
CARMEL ROAD PINOT NOIR	12	28

PREMIUM

LA VIELLE FERME ROSE	9	21
KENDALL JACKSON SAUV BLANC	11	29
LA CREMA PINOT NOIR	12	39
LA CREMA CHARDONNAY	12	39
CHATEAU ST MICHELLE	14	39

SPARKLING/ CHAMPAGNE

BENVOLIO PROSECCO (ITALY)	9	20
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SPIRITS

VODKA

MEILI	10	TITO'S	12
SMIRNOFF TAMARIND	10	ABSOLUT MANGO	12
CIROC	11	HANGAR ONE	12
CIROC APPLE	11	KETEL ONE	12
CIROC RED BERRY	11	LUNA SEA	12
CIROC	11	GREY GOOSE	13
CIROC APPLE	11	BELVEDERE	14
PRAIRIE CUCUMBER VODKA	11	CRYSTAL HEAD VODKA	15

DRINKS



BEER, WINE & SPIRITS

SPIRITS

TEQUILA (BLANCO)

CAZADORES BLANCO	13	CENTENARIO PLATA	15
PATRON SILVER	14	FORTALEZA BLANCO	17
DON JULIO BLANCO	14	MIJENTA BLANCO	18
CASAMIGOS BLANCO	14	CASA DEL SOL	20
SIETE LEGUAS BLANCO	14		

TEQUILA (REPOSADO)

CAZADORES REPOSADO	14	FORTALEZA REPOSADO	20
E. CUARENTA REPOSADO	15	CASA DEL SOL REPOSADO	30
CENTENARIO REPOSADO	16	KOMOS REPOSADO	30
CASAMIGOS REPOSADO	17	PATRON EL ALTO REPOSADO	34
CODIGO REPOSADO	19		

TEQUILA AÑEJO

CAZADORES AÑEJO	15	CASA DEL SOL AÑEJO	32
DON JULIO AÑEJO	16	KOMOS AÑEJO CRISTALINO	44
CENTENARIO AÑEJO	20	CLASE AZUL AÑEJO	75
HERRADURA EXTRA AÑEJO	23		

MEZCAL

DEL MAGUEY MEZCAL	12	DOS GABACHOS	22
ILEGAL MEZCAL	12		

GIN

TERRAPIN	11	TANQUERAY	12
AVIATION	12	LIGHTHOUSE	13
BOMBAY SAPHIRE	12	HENDRICKS	13
GRAY WHALE	12	EMPRESS GIN	14

DRINKS



BEER, WINE & SPIRITS

SPIRITS

WHISKEY

EVAN WILLIAMS	5.5	BUFFALO TRACE	13
JACK DANIEL'S	10	REDEMPTION HIGH RYE BOURBON	16
ELIJAH CRAIG	12	WIDOW JANE 10 YEAR BOURBON	17
JAMESON	12	SUNTORI TOKI	22
BASIL HAYDEN	12	BYAMAZAKI 12 YEAR	35

SCOTCH

CHIVAS REGAL	11	GLENFIDDICH 12 YEAR	15
JOHNNIE WALKER BLACK	13	BALVENIE 12 YEAR	23
GLENLIVET	13	MACALLAN SHERRY OAK 12	27
JOHNNIE WALKER RED LABEL	14	MACALLAN SCOTCH 12	28
LAPHROAIG	14	JOHNNIE WALKER BLUE LABEL	45

RUM

TRADER VIC DARK RUM	8	BACARDI	11
CAPTAIN MORGAN	10	CANEROCK	11
PLANTATION 5 YR	11	MALIBU	12

COGNAC

TYCOON	10	HENNESSEY VSOP	19
MARTELL BLUE	10	DUSSE	19
REMY MARTIN VSOP	12	DUSSE BLACK	22
REMY MARTIN 1738	17	FERRAND	80
HENNESSEY	15		



DRINKS



FREQUENTLY ASKED QUESTIONS

DO I HAVE TO PUT A CARD ON FILE TO FINALIZE MY BOOKING/ RESERVATION?

All food for events must be prepaid. Additionally, a credit card will be required on file to cover any potential overages.

HOW LONG IS MY EVENT BOOKED FOR?

All events are booked for a duration of 3 hours. Events extended beyond 3 hours may be subject to additional charges.

WHAT ARE THE DUE DATES FOR MY EVENT?

Menu selections are due 7 days prior to your event and final guest count is due 3 business days prior to the event date.

CAN I USE OUTSIDE VENDORS?

Yes, you may use outside vendors, but they must be pre-approved by Social. Additionally, they must provide proof of insurance.

HOW ARE BEVERAGES CHARGED?

All beverages are charged upon consumption. Drink tickets are available if you wish to limit hosted beverages. Outside alcohol is not allowed, except for wine. The corkage fee for wine is \$25 per bottle, with a limit of three bottles.

CAN WE BRING A CAKE?

You may bring your own cake. The cake cutting/outside dessert fee is \$2.50 per person. All desserts must be from a licensed bakery (homemade food is not allowed).

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FREQUENTLY ASKED QUESTIONS

DO YOU OFFER AUDIO/ VISUAL EQUIPMENT AND SERVICES?

We have Audio Visual equipment available for rent. Our preferred vendor is Pro Audio. Contact Sal Cerillo at scerrillo51@gmail.com.

WHERE DO GUESTS PARK?

We do not have a dedicated parking structure, however, the five-story, 1,200-stall San Pedro/Market public parking garage is just steps away at 45 N. Market Street, San Jose, CA 95113. San Pedro Social does not validate parking.

HOW DO GAMES WORK?

Arcade games and bowling lanes are available on a first-come, first-served basis unless you have booked the space for a buyout. Arcade games are coin-operated. ATM and coin machines are available on both floors.

DO YOU HAVE RESTRICTIONS ON WEEKEND BOOKINGS?

Events booked on Fridays and Saturdays must conclude by 9pm as San Pedro Social has a nightlife activation beginning at 9:30pm.

**FOR ADDITIONAL QUESTIONS OR INFORMATION ON BOOKING
YOUR PRIVATE EVENT AT SAN PEDRO SOCIAL**

Please contact our Event Manager Alex Robinson:
alex@mdmhg.com